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EDUCATION

Brewing Sciences

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Master complémentaire en génie brassicole
(60 ECTS)

Food Chemistry

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Master Bioingénieur : Chimie
et Bioindustries option 1 : STQA
(120 ECTS)

MC STAL-ALIT
Master 60 ECTS

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Master Complémentaire en Génie Brassicole

*Démarrage en septembre 2007
1 an (60 ECTS), pour BAC+5*

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UCL, Louvain-la-Neuve*



- BRAL2101. <i>Qualités organoleptiques et microbiologiques de la bière</i>	5
- BRAL2103. <i>Chimie des denrées alimentaires</i>	5
- BRAL2104. <i>Microbiologie des aliments</i>	5
- BRAL2105. <i>Biochimie brassicole</i>	5
- BRAL2106. <i>Chimie brassicole</i>	5
- BRAL2201A. <i>Technologie alimentaire</i>	5
- BIRC2213A. <i>Séminaire d'accompagnement à la recherche en brasserie</i>	3
-BRAS3390. <i>Stage-mémoire</i>	27

Enseignants

Pr. Sonia Collin, Jacques Mahillon, Marc Maudoux, Laurent Mélotte, Marc Meurens, Laurence Gijs (INBEV)

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INBR in a few words



A. Flavour Quality (aromas, polyphenols ..)



FLAVOURS IN FERMENTED FOODS

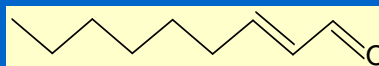


B. Flavour Stability through Food Processing and Storage

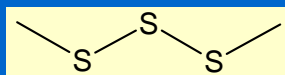
ELUCIDATION OF THE PATHWAYS LEADING TO BEER STALING

the main international contributions of our laboratory since 1990

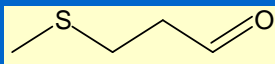
⇒ *trans*-2-Nonenal (cardboard)



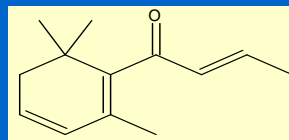
⇒ Dimethyltrisulfide (cabbage)



⇒ Methional (potato)

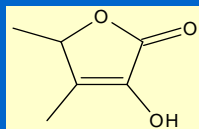


⇒ β -Damascenone (red fruit)



⇒ 4-Vinylsyringol (smoky, old)

⇒ Sotolon (Madeire)



⇒ Polyfunctional thiols (onion, empyreumatic, ribes)

PhD theses :

S. Noël (98) G. Lermusieau (02)
C. Liégeois (04)

L. Gijs (03)

Ph. Perpète (00)

D. Callemien (07)

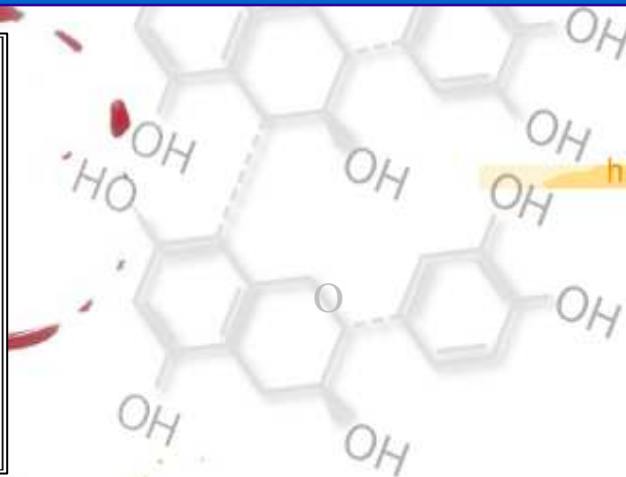
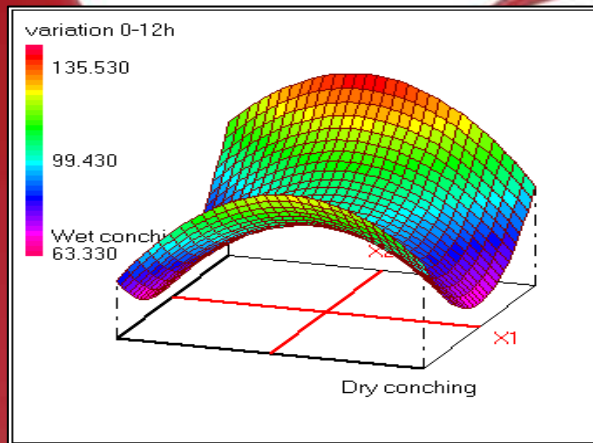
C. Vermeulen (05)
S. Bailly, J. Gros, Tran H.

C. Scholtes

NEW QUESTIONS : (CONSALIM, RW)

impact of organic raw materials, special malts, bottle refermentation, dry hopping...

Fundamental research in PhD theses → Discovery of resveratrol in cocoa (C. Counet 04) and hop (V. Jerkovic 07)



2008 • Louvain-la-Neuve
7 - 10 September

<http://www.declerckchair.com>

THE **POLYPHENOL** PARADOX
IN ALCOHOLIC BEVERAGES
A beer and wine paradox ?

CHAIR
J. DE CLERCK

M. BEGHERI
E. GLUYT
L. BELLESTE
V. DIEYONER
M. PASCAL
S. DE ROELINCK
S. GROBGENCK
A. VERBRET
D. LAMUELA MONTES
Ph. JAMMET
M. KENTIL
V. JERKOVIC

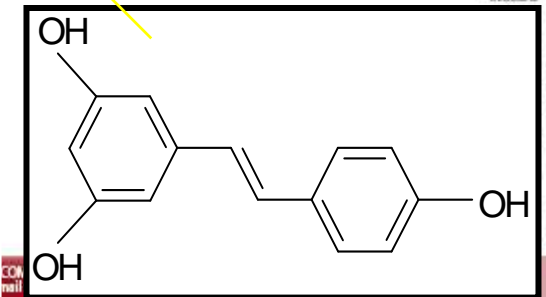
Applied research →

Patent n° EP1894473 : Method to increase the antioxidant activity of chocolate (with Puratos)

Patent n° WO2008 068344 : Spent hop products, their content in stilbenes and their use as antioxidant for comestible production (with AB-Inbev)

Service for industrials (CRQMB platform) →

Malt and beer analyses, yeast propagation, consultancy for improving the process, microbrewery, ..



CHAIR
J. DE CLERCK